

Wine Basics I

Wine Basics II

Wine Pairing for the Holidays!

New Adult Classes offered.



New Wine Classes!

The holidays are around the corner and there will be many social occasions where wine will be served. If you are a wine novice, don't be intimidated anymore. Join us for our **Wine Basics I** (Basic Overview), **Wine Basics II** (International Overview) and **Wine Pairing for the Holidays**. For more information, see description on back.

To register call 408-730-7360.

recreation.inSunnyvale.com

Wine Basics I

Tuesday, 11/10/09, 6:30 – 8:30 pm, Sequoia Room, \$45 Res. / \$50 Non Res.

In this class we will break down many of the intimidating barriers that wine can sometimes have. We will learn about how wine is made, where the different types of flavors come from and how to train your palate. We will have plenty of time to answer all of your burning questions about corks vs. screw caps, aging wine, opening and holding wine, what makes one wine cost more than others, and any other questions you may have. In this journey we will taste 6 wines to get a good understanding of the general categories of wines to be enjoyed.



Wine Basics II – International Overview

Tuesday, 11/17/09, 6:30 – 8:30 pm, Sequoia Room, \$45 Res. / \$50 Non Res.

In this class we will explore the world of wine, taste 6 wines from around the globe and get the inside scoop on differences in wines from many of the main wine producing regions around the world. France, Italy, Spain, Germany and others have influenced the rest of the world in both wine and food. In this class you will experience those influences on American, South American, Australian and New Zealand wines. We will also be able to answer all of your burning questions about the enjoyment of wine.



Wine Pairing for the Holidays

Tuesday, 12/8/09, 6:30 – 8:30 pm, Sequoia Room, \$49 Res. / \$54 Non Res.

“I have never had a wine ruin a meal, but I have had a wine elevate a meal to a new level.” - Gerald Asher, Gourmet Magazine

In this class we will cover the basics on the Old & New rules for food and wine pairing. We will cover the steps to take when selecting wines for all different styles of food as well as talk about foods to avoid when showcasing those special bottles you have been holding on to. We will be tasting 6 common wine flavors along with 6 common food flavors and figure out what wines to pair with your holiday feast



Class Instructor: **Dave Eriksen, Certified Sommelier**

To register, call 408-730-7360. Must be 21 years old to participate.



Classes will be held at the Sequoia Room, Sunnyvale Senior Center, 550 East Remington Drive Sunnyvale CA 94087.

The City of Sunnyvale encourages persons with disabilities to participate in our recreation program. We will make reasonable efforts to accommodate persons with disabilities in accordance with the Americans with Disabilities Act. If you require special accommodations, please let us know when you register; TDD (408) 730-7501.

